

Espresso Chile Glazed Ham

Serves 8 to 12

Half a fully cooked ham (about 8 pounds)

Glaze:

1 quart fresh orange juice
1 tablespoon grated orange zest
1 cup firmly packed brown sugar
3 Tablespoons liliko'i Jelly
1 cup coffee-flavored liqueur
1 tablespoon Sambal Olek or Chinese Chili Paste with Garlic
1/2 teaspoon freshly ground black pepper
¼ Cup 100% Kiele O Kona Coffee strongly brewed

Preheat the oven to 300° F.

Cut the thick layer of fat and the skin from the ham and discard. Place the ham in a roasting pan. For easier cleanup, line the pan with aluminum foil, because the glaze will drip off and burn on the bottom of the pan. Roast the ham for 1 hour.

While the ham is roasting, make the glaze. In a heavy saucepan, combine all the glaze ingredients. Bring to a boil over high heat, then reduce the heat to medium and simmer the mixture until is reduced by about half and is as thick as maple syrup, about 35 minutes. You should have almost 2 cups of glaze. You are going to use half of this glaze to brush the ham while it is roasting. Reserve the other half for brushing on the ham after it is sliced.

After the first hour of cooking, brush the ham with the glaze. Roast for another hour, brushing with the glaze every 15 minutes. Since the ham is already cooked, you just need to warm it all the way through. Check for an internal temperature of 130 to 140° using an instant-read thermometer. Remove the ham from the oven when it is nicely browned and warmed through.



Recipes Courtesy of Kiele O Kona Coffee Company

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